

## CAMPAGNA

**CANTINE LONARDO**  
**TAURASI**


**OVERVIEW** | The wine of Taurasi is made predominantly from the Aglianico grape, which according to wine writer Sheldon Wasserman has roots in the hillside vineyards of Taurasi since the time of the Roman Empire in 80 BC. Some authorities also think it was actual the first varietal brought to Italy by the ancient Greeks. Aglianico produces deep, powerful and structured wines, with aromas of tar, licorice and minerals, which has earned it the nickname "the Nebbiolo of the South". It is thought that the great Spannas from Vallana (and even some Barolos) of the '50's and '60's were blended with Aglianico, which has kept them vibrant to this day.

**VINEYARD AREA:** 4 hectares

**ANNUAL PRODUCTION:** 10,000 bottles

**SOIL TYPES:** volcanic & clay

**GRAPE VARIETIES:** aglianico, grecomusc'

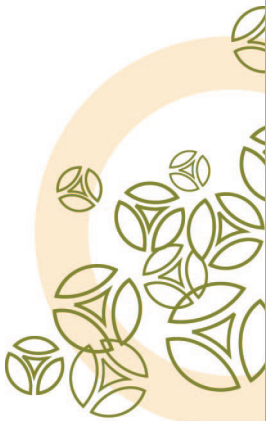
Perhaps the greatest examples of wines from Taurasi come from the house of Mastroberardino. Their great 1968 continues to provide amazingly complex drinking to this day. Few traditional producers remain in the region, with many producers performing short macerations, blending Aglianico to higher percentages of indigenous and international varieties, as well as creating super-concentrated, barrique fermented and aged wines, characterized by sapid, fruity, supple wines of immediate impact, with softer tannins. But in our effort to find a "traditional" Taurasi hearkening back to the early Mastroberardinis, we uncovered Cantine Lonardo.

**VINEYARD/CELLAR PRACTICES** | The property only began producing estate-bottled wines in 1998, before which the grapes were sold to the cooperative. Producing only from their own vineyards, they are experimenting with new agronomic and oenological techniques together with professors from both the University of Palermo & University Federico II di Napoli to discover and better understand the science behind traditional wines. The philosophy is one of "enlightened traditionalism." Macerations are long, and aging is done in 600 liter tonneaux, with only a small percentage of new as to not "mark" the aromas of the wines. Fermentation is on native yeasts. The resulting wines are pure expressions of Aglianico, in the old and soulful sense. They are big, deep, powerful and tannic, and unabashedly so. Perhaps not for everyone, but then again you could always lay them down for 40 years...

**WINES** | **Grecomusc'** - a white wine from grapes planted in the 1940s. The fruits receives a brief maceration and ferments on native yeasts before aging in tonneau of 5 hectolitres for approximately 4 months and then steel for 2 months, and afterwards it is filtered and bottled. An intense combination of herbs, citrus, and nutty flavors.

**Aglianico** - This fresh and fruity red is fermented, macerated and aging in steel (70%) and wood (30%).

**Taurasi** - Sees a month-long maceration in steel before extended aging of 18 months in tonneau, and an additional 6 months in steel, and finally another 12 months in bottle. Dry, harmonious, it has velvety and aristocratic character which makes it amazingly elegant.


**trriage wines**

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